

Twice-Baked Potatoes

Chef Kates - Aldi Test Kitchen
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Yield: 8 potato halves

4 medium russet potatoes
8 strips premium sliced
bacon
1 medium onion, sliced
salt (to taste)
black pepper (to taste)
3 ounces (3/4 cup)
Monterey Jack cheese,
shredded
1/2 teaspoon paprika
1/4 cup sour cream
1/4 cup unsalted butter,
melted

Preparation Time: 15 minutes**Cook Time: 45 minutes**

Preheat the oven to 375 degrees.

Prick the potatoes evenly with a fork. Microwave for about 7 minutes or until cooked through. Wrap in foil and let sit for 15 to 20 minutes.

Meanwhile, cook the bacon to the desired crispness. Drain on paper towels. Roughly chop. Remove the bacon fat from the skillet, leaving about two tablespoons in the pan. Add the onion. Saute' over medium heat, stirring frequently, until caramelized. Remove from the heat. Season with salt and pepper. In a small bowl, combine the bacon, onions and shredded cheese.

To assemble: Slice each potato in half lengthwise. Scoop out the center of each potato half into a medium bowl, leaving behind a sturdy shell. Use a fork to mash the potatoes to the desired consistency.

Add the paprika, sour cream, melted butter and half of the bacon and onion mixture. Season to taste with salt and pepper.

Scoop the filling into the prepared potato shells. Top the assembled potatoes evenly with the remaining bacon and onion mixture. Place on a baking sheet.

Bake for 15 minutes or until heated through and golden brown.

Per Serving (excluding unknown items): 2077 Calories; 161g Fat (69.2% calories from fat); 93g Protein; 69g Carbohydrate; 7g Dietary Fiber; 451mg Cholesterol; 1877mg Sodium. Exchanges: 3 1/2 Grain(Starch); 11 1/2 Lean Meat; 1 1/2 Vegetable; 0 Non-Fat Milk; 25 Fat.